CLAIMS: US Ser No 10/718,357

- 1. (currently amended) A system for land based cultivation of seaweeds, said system comprising:
 - phycological laboratory facilities suitable to produce spores and sporelings in cultures;
 - a plurality of sleeves aerated with air and containing seawater housed in temperature controlled land based facilities to allow the maturation of the sporelings;
 - a plurality of small inoculation tanks aerated with air, <u>each tank</u> having a volume capacity of about forty liters and containing seawater enriched with <u>0.5mM NH₄Cl and 0.05mM Na₂PO₄, at least two times a week, for at least three weeks defined nutrients including suitable amounts of ammonium ehloride or sodium phosphate under optimal conditions, to allow the mature sporelings to grow into seaweed pieces; and</u>
 - a plurality of large cultivation tanks aerated with air, <u>each tank</u> having a volume capacity of about four hundred liters, to transfer the seaweed pieces into, to grow to full size; and
 - a harvesting unit to separate the seaweeds from the sea water.
 - 2. (currently amended) A novel technology for cultivation of seaweeds on land, said technology comprising a plurality of land based units, each of said units operated year round under optimal conditions of temperature, light, and, air, and designed to contain seawater aerated with air and enriched with 0.5 mM NH₄Cl and 0.05 mM Na₂PO₄ at least two times a

week, nutrients including suitable amounts of ammonium chloride or sodium phosphate, wherein said units comprise a) a seeding unit to produce spores sexually and asexually to grow sporelings, b) a sporeling production unit to produce spores sexually and asexually, c) a maturation unit to allow maturation of sporelings, d) a cultivation unit to grow seaweeds to full size, e) a harvesting unit to separate the seaweeds from the seawater, f) a drying unit to dry the harvested seaweeds, or g) a grinding unit to process the dried seaweed for marketing.

- 3. (cancelled).
- 4. (previously presented) The system according to claim 3 1 wherein the nutrients added to the seawater are designed to produce a plurality of seaweeds that are used as neutraceuticals, food components, pharmaceutics or cosmetics.
- 5. (previously presented) The system according to claim 1, wherein the land based cultivation cycle for the seaweeds comprises:
 - -production of spores and sporelings in petri dishes in a phycological laboratory;
 - cultivation of sporelings in sleeves under environmentally controlled conditions;
 - -stage 1 growth in small tanks of sporelings under environmentally controlled conditions;
 - -stage 2 growth in large tanks containing defined nutrients to seaweed pieces;

- -stage 3 growth in inoculation ponds containing defined nutrients to full size seaweeds; and
- -stage 4 growth in cultivation ponds to harvest the seaweeds.
- 6. (original) The system according to claim 5, wherein each of the different stages of growth of seaweeds in land based seawater ponds is programmable to occur throughout the year.
- 7. (currently amended) A method of cultivating seaweeds in land based seawater ponds, said method comprising the steps of:
 - -producing spores and sporelings in cultures maintained in a laboratory facility,
 - -growing the sporelings in suspension cultures under optimal growth conditions,
 - -transferring the matured sporelings to a plurality of large cultivation tanks containing aerated seawater with 0.5 mM NH₄Cl and 0.05 mM Na₂PO₄, at least two times a week, to allow for rapid growth yields of about 1 kg/m²/week,
 - -harvesting the full grown seaweed pieces,
 - -drying and grinding the harvested seaweeds, and preparing the resulting seaweed product for human consumption.
- 8. (original) The method according to claim 7, wherein the large cultivation tanks contain suitable nutrients to ensure high yields of seaweed products having useful properties.
- 9. (original) The method according to claim 8 wherein the method to produce

- a seaweed product is adapted to produce a product suitable for pharmaceutical use.
- 10. (original) The method according to claim 8 wherein the method to produce a seaweed product is adapted to produce a product that is useful as a food component.
- 11. (cancelled)
- 12. (cancelled)
- 13. (previously presented)The technology according to claim 2, wherein the land based ponds are of varying sizes including 30 m² or 500m².
- 14. (previously presented) The technology according to claim 2, wherein the drying unit comprises centrifugation drums or low temperature ovens.
- 15. (cancelled)
- 16. (previously presented) The system according to claim 1 wherein the land based temperature controlled facility housing the plurality of sleeves, further comprises a chiller to regulate the temperature.
- 17. (previously presented) The system according to claim 5, wherein the volume capacity of each of the sleeves is about 20 liters, of the tanks used in stage 1 is about 40 liters, of the large tanks used in stage 2 is about 4000 liters, of inoculation ponds used in stage 3 is about 30m² and the cultivation ponds used in stage 4 of 500m².
- 18. (previously presented) The seaweed product cultivated using the system according to claim1.
- 19. (previously presented) The seaweed product of *Porphyra* cultivated using

the technology according to claim 2.

20. (previously presented) The seaweed product of *Porphyra* cultivated using the method according to claim 7.